



BANQUET INFORMATION

201 N Main St., Independence MO, 64050 | info@opheliasind.com | 816.461.4525

ABOUT THE SPACE

Located directly on the Independence Square, Ophelia's offers an eclectic American menu with an infusion of cultural flavors. With two great spaces under one roof, Ophelia's can serve your entourage in a comfortable setting suitable for an event, reception, or business meeting.

RATES AND CAPACITY

THE BANQUET ROOM | \$300 ROOM CHARGE

Suitable for weddings and large scale events.

Up to 150 guests can be seated for a buffet or plated dinner and up to 200 guest for standing room is available.

PLATFORM | \$100 ROOM CHARGE

Perfect for rehearsal dinners, cocktail/dinner parties and business meetings.

Up to 45 guests can be seated and served on the Platform.

TERMS AND CONDITIONS

To reserve your date, we require a signed contract and a \$200 deposit which will be applied to your final total. If need be, you may cancel your reservation, however we cannot refund your deposit. Payment is due at the conclusion of the event. All guaranteed guest counts are required 72 hours prior to your event. Charges are based on the guaranteed count plus any additional guests. Please keep in mind that the addition of a dance floor, audio/visual and other non-guest tables can affect these counts. Decorations are welcome, however nothing can be taped or pinned to the walls.

No outside food and beverage may be brought in without management's prior approval with the exception of cakes. There will be a \$1.50 per person charge for all outside desserts brought in house. We will supply the cake cutting plates, napkins and silverware if necessary. China will be \$2.50 per person and plastic ware is \$1.50 per person. All events are subject to sales tax and a service charge of 18% for in-house events or 20% for off-premise events. Any off-premise catering incurs a food and beverage minimum of \$1,000 and rental fees will apply for linen, plates, utensils, tables, glassware, etc. There are no charges for all in-house events for china, flatware, glassware, linens, and tables and chairs are included. A dance floor is available to rent for \$200 upon request, but is limited to the Banquet Room only.

CATERING

We offer plated menus that cater up to 20 guests and more. You will be required to set the choice of salad(s), entrée(s) & dessert(s) 7 days prior to the event. Guaranteed guest counts must be given 72 hours prior.

**ORDERS FOR UP TO 20 PEOPLE CAN BE CALLED IN BEFORE 11AM ON THAT SAME DAY
ORDERS FOR MORE THAN 20 PEOPLE NEED TO BE ORDERED 24 HOURS IN ADVANCE**

APPETIZERS

COLD APPETIZERS

- Boursin Bruschetta points
with Shaved Grana
- Antipasta Kabob
- Fresh Fruit platter
- Assorted Cheese Board
- Smoked Salmon platter
with lavosh
- Roasted Red Pepper hummus
with pita
- Olive and Artichoke Tapanade
- Smoked Salmon
*with Herbed Brie-crème fraiche
on a toasted crostini*
- Crudite vegetable board
*with roasted red pepper couli,
carrots, celery, broccoli & bell
peppers*
- Shrimp spring rolls
*with cabbage, carrots & cilantro
wasabi aioli and a sweet soy glaze*
- Asian Sesame Chicken Wonton Cups
- Spiced Shrimp Shooter
with citron cocktail sauce + \$3
- Spicy tuna tar tar wonton chips
with seaweed salad + \$3

HOT APPETIZERS

- Chicken satay
with a spicy peanut dipping sauce
- Chicken chorizo dip
with tortilla chips
- Fried Chicken Tulips
with whipped potatoes and sweet ancho glaze
- Miniture Crispy Pork Tacos
with pineapple, mango salsa & cilantro coulis
- Portobello Rangoon Rolls
with a sweet soy glaze
- Fried Green Tomato BLT Bites
- Ophelia's Cocktail Meatballs
- Chicken-Meatball Yakitori
with jimcama slaw
- Chorizo Stuffed Mushrooms
- Peel and Eat Shrimp
with a spicy tomato relish
- Toasted Lobster Ravioli
with Goat Cheese and Basil + \$3
- Mini Beef Wellingtons + \$3
- Rosemary Dijon lamb lollipops + \$3
- Crab Stuffed Mushrooms + \$3
- Kobe Beef Sliders + \$3
- Petite lump crab cakes
with a roasted red pepper remoulade + \$3

BUFFET MENU

OPTION 1 | 20

Heavy Hors d'oeuvres buffet. Choice of five appetizers including one premium choice

OPTION 2 | 24

Your choice of one entrée, one starch and one vegetable with a dinner roll

OPTION 3 | 28

Your choice of two entrees, two starches, and two vegetables with choice of house salad or Caesar salad, bread service and choice of dessert.

OPTION 4 | 34

Your choice of two entrees including Prime Rib Carving station or Beef Tenderloin, two starches, two vegetables, with choice of Ophelia's House or Caesar salad, bread service and choice of dessert

ENTRÉE CHOICES

- Goat cheese and Pesto Stuffed Chicken
chicken breast with a pesto beurre blanc
 - Then & Now Fried Chicken
 - Rosemary Panko Crusted Rack of Lamb
with a mint chimichurri
 - Seared Brick Chicken
with a BBQ aioli glaze
 - Grilled Atlantic Salmon
with a citrus butter sauce
 - Blackened Mahi Mahi
*with mango butter and sweet
pepper bruschetta*
 - Grilled Balsamic Glazed Chicken
*chicken breasts with oven roasted
tomatoes and basil*
 - Chateaubriand
*with Gorgonzola cheese & sliced
Portobello mushrooms*
 - Rosemary Dijon Crusted Pork Loin
 - Pork Medallions
with Boursin gratin
- *The carving station offers a choice of prime rib, pork loin, beef tenderloin, spiral cut ham or side of salmon and includes an additional fee per hour for the carver.*

STARCHES

- Roasted Potatoes
with garlic and herb butter
- Boursin Whipped Potatoes
- Garlic Mashed Potatoes
- White Cheddar & Thyme Scallop Potatoes
- Golden Rosemary Fingerling Potatoes
- Sweet Potato Hash
- Mediterranean Spinach Orzo
- Lemon, Ginger, Cilantro Basmati White Rice
- Five Cheese Macaroni Gratin

VEGETABLES

- Linguini of Vegetables
carrots, zucchini and yellow squash
- Organic Rainbow Carrots and Snow Peas
- Grilled Asparagus
with pearl onions and roasted red peppers
- Fried Brussel Sprouts
in Apple Cider Reduction
- French Green Beans
with oven roasted tomatoes
- Baby Carrots
with a honey glaze
- Grilled Broccoli
with a garlic olive oil

DESSERTS

- House Made Vanilla Bean Cheesecake
with fresh berries
- Seasonal Cobbler
with fresh whipped crème
- Chocolate Souffle or Pot De Creme
- Chocolate Flourless Cake
- Petite Tiramisu Cups
- Assorted Petite Cakes
- Pound Cake
with fresh strawberries and mousse
- Brioche White Chocolate Pudding
- Lemon Berry Tarts
with meringue brulee & berry compote

PLATED DINNER OPTIONS

All entrees include bread service, choice of House or Caesar salad, starch, vegetable and a dessert.

FISH

- Grilled 8oz Salmon | 26
with a citrus butter sauce
- Seared Chilean Sea Bass | 34
with citrus beurre blanc

CHICKEN

- Goat Cheese and Pesto Stuffed Chicken | 24
chicken breast with a pesto beurre blanc
- Roasted Chicken | 26
seasoned with thyme, tarragon and lemon zest
- Balsamic Marinated Chicken | 27
chicken breast topped w/ oven roasted tomatoes and grilled Salmon with a citrus butter sauce

PORK/LAMB

- Rosemary Dijon Crusted Pork Loin | 24
with a cranberry demi
- Marinated Pork Medallions | 26
with a Boursin gratin
- Herb Crusted Lamb Lollipops | 36
with a mint reduction

BEEF

- Peppercorn Crusted Strip | 31
with a wild mushroom balsamic glaze
- Marinated Chateaubriand | 29
with gorgonzola and Portobello mushrooms
- Dry aged Ribeye | 22
with pistachio butter and a port wine butter sauce
- Grilled Filet Mignon | 36
with a cabernet cranberry demi glaze
- Grilled 8oz Strip | 29
with a port wine butter sauce and seared Diver Scallops with a sweet onion chutney
- Beef Tenderloin & Shrimp Scampi | 39
with a garlic lemon butter sauce
- Surf n Turf | 44
6oz beef tenderloin with butter poached lobster tail and a lobster and crab bourbon crème sauce

LUNCH BANQUET MENU

- Half of a sandwich and choice of salad or soup
- CHICKEN SALAD | 9
chopped chicken breast chopped with apple, cilantro and spinach served on toasted country wheat bread

OPHELIA'S CLUB | 9

smoked turkey, avocado, bacon & Swiss cheese on a pressed hoagie, finished with a scallion aioli

B.L.T. | 9

caramelized rosemary bacon, crisp bibb lettuce and sweet tomato marmalade on thick berry wheat bread

HOUSE SPECIALTIES

4OZ. GRILLED SALMON | 16

served with fingerling potatoes, seasonal vegetables and a citrus butter sauce

BRICK CHICKEN | 13

chicken breast seared on hot bricks, with pan fried fingerling potatoes, thin beans, oven roasted tomatoes, BBQ aioli and garnished with crispy shallots

PORK MEDALLIONS | 17

center-cut topped with Boursin cheese on a bed of mushroom risotto, broccolini, finished with a sweet onion jam

BOXED LUNCH MENU

SANDWICHES

All sandwiches served with a choice of: Homemade Cajun Potato Chips, Homemade Sweet, Potato Chips, Fresh Fruit, Sautéed Seasonal Vegetables, Ophelia's Salad or Caesar Salad.

OPHELIA'S CLUB SANDWICH | 10.5

smoked turkey, ham, bacon, swiss cheese, bibb lettuce and tomato and garlic aioli on sourdough

CHICKEN SALAD SANDWICH | 10.5

chopped chicken breast with apples, cilantro and spinach served on toasted country wheat bread

OPHELIA'S B.L.T. | 10.5

caramelized rosemary bacon, crisp bibb lettuce and a sweet tomato marmalade on thick berry wheat bread

SALADS

OPHELIA'S HOUSE SALAD | 7

mixed greens with ruby red onion compote & croutons with a smoked plum tomato vinaigrette. Add Chicken or Shrimp + \$4

CAESAR SALAD | 7.5

romaine lettuce, croutons shaved Grana Padano cheese with caesar dressing Add Chicken or Shrimp + \$4

WARM APPLE & BACON SPINACH SALAD | 8

local baby spinach, Granny Smith apples, smoked bacon, caramelized red onions, warm bacon vinaigrette, fresh grated Gorgonzola cheese

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